

The Reluctant Panther Inn and Restaurant

Appetizers

Vermont Cheese Plate
Thyme Toasted Walnuts, Sweet Cherries, Whipped Honey 17

Farm Organic Greens Salad
Grilled Peach, Black Pepper Pecans, VT Goat Cheese
Bourbon Maple Vinaigrette 13

Maplebrook Farm Burrata
Heirloom Tomatoes, Tomato Jam, Basil Pesto & Garlic Confit Toast
Aged Balsamic 16

Farmer's Market Vegetables
Raw, Grilled & Pickled With Israeli Hummus 14

Local Beef Carpaccio
Arugula, Slivered Radish, Pickled Hen of the Woods Mushrooms
Shaved Pawlet Cheese, Red Wine Tarragon Vinaigrette 16

Lobster & Brie Fondue
Crispy Pancetta, Toasted Baguette 18

Pickering Farm Baby Romaine Lettuce
Vermont Parmesan Cheese, Grilled Baguette
Caesar Dressing, White Anchovies 13

Soup of the Day 11

“When you have the best and tastiest ingredients, you can cook very simply
and the food will be extraordinary because it tastes like what it is.” ~ Alice Waters



Executive Chef Sigal Rocklin

*Consuming raw or undercooked shellfish or animal products may increase your risk of food-borne illness
20% gratuity will be added to parties of 6 or more*

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Entrees

Switchback Ale Braised Short Ribs
Grafton Smoked Cheddar Mashed Potatoes, Shallot, Green Beans
Black Garlic Sauce 36

Seared Halibut
Basil Asparagus Cream, Lemon Balm & Chamomile Black Quinoa
Cucumber Threads, Hazelnuts, Pickled Farm Beet Vinaigrette 36

Local Vermont Farm Risotto,
Chef's Inspiration 32

Grilled New England Farms Filet Mignon
Oyster Mushroom & Middlebury Blue Cheese Compote, Crispy Potato Cake
Asparagus, Red Wine Syrup 42

Seared Misty Knoll Chicken Breast
Sweet Corn Cream, Bacon, Avocado and Wheat Berries,
Charred Scallion Gremolata 32

Seared Day Boat Scallops
Avocado Basil Puree, Zucchini Noodles, Summer Corn
Cherry Tomato & Crispy Prosciutto, Lemon Parsley Emulsion 37

Crab Stuffed Vermont Trout
Red Pepper Almond Romesco Sauce, Garlic Green Beans, Crispy Chickpeas
Grilled Lemon 34

Sous Vide Veal Chop
Rosemary Mushroom Cream, Polenta Croutons, Arugula,
Tomato & Pickled Shallot Salad, Aged Balsamic 41

We are a proud recipient of the Vermont Fresh Network's 'Gold Barn Award'.
Supporting our local farms, cheese makers and the community.



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